



AUSTRALIAN COOKING WITH WEBER® SPIRIT® GAS BARBECUES



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THANK YOU

Thank you for choosing Weber® Spirit®. We know you'll quickly begin enjoying the memorable barbecued meals that have made our gas barbecues famous. To help you get started we've included this little cookbook which contains some of our favourite recipes. You'll find the book quite educational because each recipe includes the cooking method and the heat setting needed to get the best results. In addition to the recipes, we have included a 'barbecuing guide' at the end of the book. This provides an estimate of the cooking times for many of the dishes you may like to try.

If you need advice or would like some help you can either call us on 1300 301 290 or e-mail us at custserv@weberbbq.com.au. You'll find that the people in our company will go out their way to try and help you. If you would like more information about any of our barbecues or accessories, visit our website at www.weberbbq.com.au. Thank you again, and happy barbecuing!

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WEBER BARBECUING BASICS

WEBER GAS BARBECUES ARE DIFFERENT

The difference is Weber's unique gas barbecuing system. You'll find that your new barbecue works differently from any other barbecue you have ever used. You may have to throw out some of your old ideas, but once you understand and master the use of Weber's 'direct' and 'indirect' cooking methods you'll find that the results are truly outstanding. So what's different?

YOU ALWAYS COOK WITH THE LID DOWN WHY?

Firstly, cooking with the lid down creates natural convection of air inside the barbecue. This means that you are able to use 'indirect cooking' (similar to roasting) as well as 'direct cooking' (barbecuing). Whether you are barbecuing or roasting, this natural convection results in more even cooking with more natural juices retained.

Secondly, you will achieve an outstanding barbecue flavour that you can't get by cooking with the lid open. The flavour is produced when the barbecue smoke that is trapped under the lid circulates around the meat during cooking.

Thirdly, cooking times are greatly reduced (about half of what you would expect on an open barbecue), which means you can barbecue the same food in about half the time.

Lastly, less gas is required to cook foods so you don't need to fill the gas bottle nearly as often. So remember, only open the lid to turn or baste foods as indicated in the recipes. Resist the temptation to continually turn the food.

THERE ARE TWO BARBECUING METHODS

As previously mentioned, there are two barbecuing methods. The 'direct' method, where food is placed directly over the heat (like traditional barbecuing) and the 'indirect' method where there is no heat under the food (more like roasting). It was this 'indirect method' that made the Weber kettle so famous here in Australia.

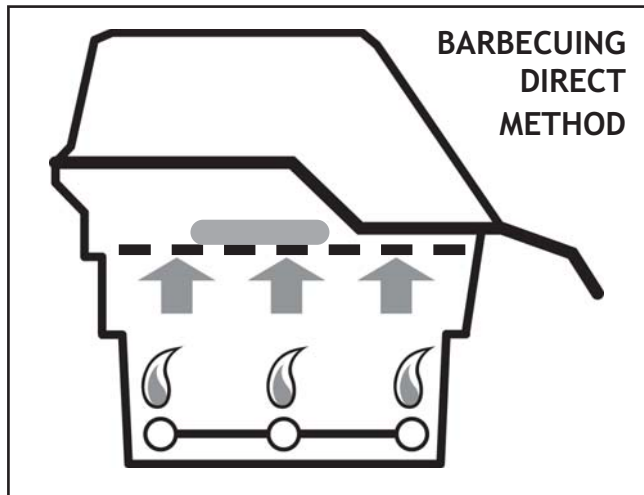
The most important thing to know about cooking with your gas barbecue is which cooking method you should use for each recipe.

From our experience using the correct cooking method is essential if you want to achieve the best possible results.

WEBER® BARBECUING BASICS (continued)

'DIRECT METHOD' (HOW IT WORKS)

The 'direct method' means the food is barbecued directly over the heat source. For even cooking, food should be turned once halfway through the cooking time.



WHEN TO USE THE 'DIRECT METHOD'

Use the 'direct method' for foods that take less than 25 minutes to cook. For example; steaks, chops, kabobs, sausages, tomato halves and pineapple rings. The 'direct method' is also necessary when searing meats (browning the meat quickly over very high heat). Searing creates that wonderful crisp, caramelised texture when the food comes in contact with the super-hot grill. It also adds great colour and flavour to the entire surface. Steaks, chops, chicken breasts, and other larger cuts of meat all benefit from searing.

To sear thicker cuts of meat, place them over Direct High heat for about 2 to 3 minutes per side. Smaller pieces require less searing time.

Usually after searing you finish cooking the food at a lower temperature. With foods that don't take long to finish cooking you can use the 'direct method'. Use the 'indirect method' to finish cooking foods that take longer to cook, for example a 30-50mm thick steak.

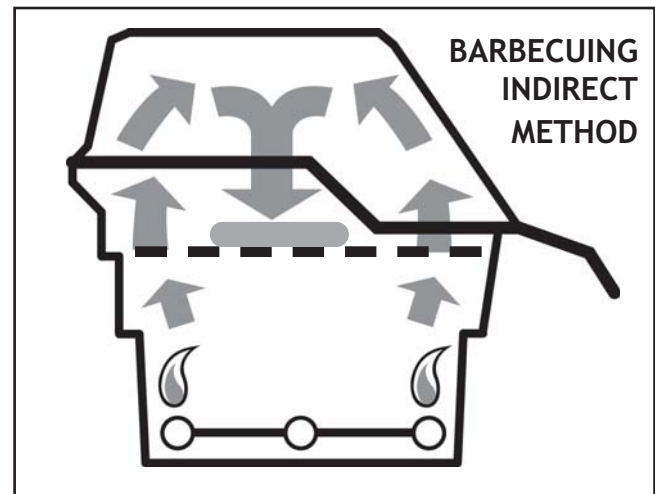
'INDIRECT METHOD' (HOW IT WORKS)

The 'indirect method' is similar to roasting, but with that barbecued texture, flavour, and appearance you can't get from an oven. When using your gas barbecue for indirect cooking, burners are lit on either side of the food but not directly beneath it. Heat rises, and reflects off the lid and inside surfaces of the barbecue. It circulates to cook the food evenly on all sides, much like a convection oven, so there's no need to turn the food.

WHEN TO USE THE 'INDIRECT METHOD'

Use the 'indirect method' for roasting, (dealt with under 'GETTING YOUR GAS BARBECUE READY FOR ROASTING' below) for barbecuing thick cuts of meat that have been seared and for foods that are so

delicate that direct exposure to high heat would dry them out, scorch or blister them. Examples include seared steaks that are 30-50mm thick, seared chicken quarters and delicate baked whole fish or fish fillets. When indirect cooking, you only cook on the grills (the hotplate can be removed from the barbecue).



GETTING YOUR GAS BARBECUE READY FOR BARBECUING

Open the lid. Check that all burner control knobs are turned to OFF and that your gas bottle has sufficient gas. Turn the gas supply on at the source. Light the barbecue according to the directions in the owner's manual. Close the lid and preheat the barbecue with all burners on HIGH for about 10 minutes. To cook, adjust burner controls as the recipe directs.

If you are cooking with the hotplate remember to allow plenty of time for it to heat up. Always pre-heat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on.

GETTING YOUR GAS BARBECUE READY FOR ROASTING

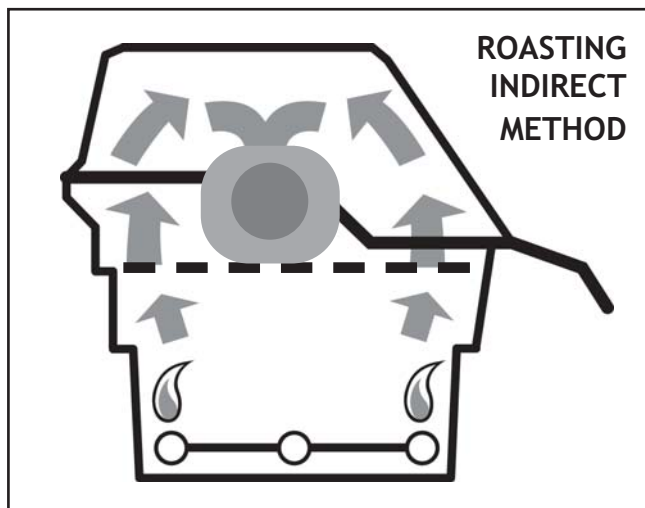
Open the lid. Check that all burner control knobs are turned to OFF and that your gas bottle has sufficient gas. Turn the gas supply on at the source. Light the barbecue according to the directions in the owner's manual. Close the lid and preheat the barbecue with the outside burners on HIGH and the inside burner on LOW for about 10 minutes. (To avoid any chance of scorching the bottom of the roast, the burner that will be directly below the roast when cooking should always be turned to LOW when pre-heating.) Turn this burner OFF when you start roasting. Unless a roasting trivet is being used (following section) set the outside burners to MEDIUM.

WHEN TO USE A ROASTING TRIVET

Sometimes when cooking a large roast it's not possible to prevent part of the meat being placed directly above a lit burner. When this happens you will need to protect the bottom of the roast from the direct heat coming from the burner below. To achieve this,



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a sheet of foil is folded to produce a ‘heat-shield’ of double thickness (double thickness creates an air gap between the two layers of foil which assists insulation). The foil lies on the cooking grill directly above the lit burner and below the Weber roasting trivet (accessory). The trivet allows superheated air to convect all around the roast and prevents the insulating foil from sticking to the meat. The picture below (a Weber® Spirit® 2 burner barbecue) shows how it’s done.



See how the foil is double-folded so that it is wide enough to cover that part of the cooking grill which is directly over the rear burner. The legs of the roasting trivet hold the foil in place.

BURNER SETTINGS WHEN USING A ROASTING TRIVET

Model	Burners in use	Comments
Spirit (2 burners)	Front (medium) and rear (low)	Foil shield is placed above rear burner
Spirit (3 burners)	Front (high) and rear (low)	

ROASTING TIP

Getting the timing right so that your roast is cooked to your liking can be difficult at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you started cooking, all influence the amount of time a roast needs to be cooked. One of the best ways to make sure you get your roast

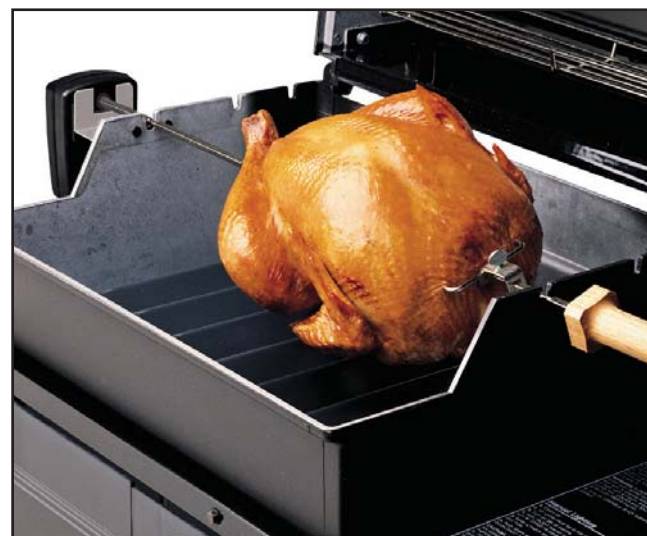
cooked just the way you like it is to use a meat thermometer. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it’s cooked to your liking. The latest meat thermometers are digital/remote. They really are fool-proof. (How they work is explained on the inside back cover.)

HOW TO COOK CHOPS, SAUSAGES AND OTHER MEATS WITH A HIGH FAT CONTENT

There are two ways you can do this.

If you don’t mind trimming the excess fat from your meat you can barbecue the meat using the **Direct Method** on page 2 of this cookbook.

If you choose to cook meat with the fat left on, never use the direct method. Instead use the hot-plate provided with your barbecue. This will avoid the chance of any unwanted flare-ups.



BURNER SETTINGS WHEN USING A ROTISSERIE

Pre-heat your barbecue for 10 minutes with the lid down and cooking grills removed. The front burner and rear burner should both be set to **MEDIUM**. On Spirit 3 burner models the centre burner is turned **OFF**. No further burner adjustments are required and your barbecue is now ready for rotisserie cooking. Remember, always cook with the lid down.

HOW TO USE THIS BOOK

At the top of each recipe, we indicate the appropriate cooking method (Barbecue or Roast, Direct or Indirect) and temperature (High, Medium or Low). Note that a barbecue set-up for ‘indirect cooking’ can accommodate both methods (just move the food directly over a burner that is alight for Direct cooking). Where searing (browning quickly over a high heat) is particularly important to the texture or flavour, we note that as well (eg, Sear: High, Barbecue: Indirect/Medium).



THREE-PEPPER STEAK



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THREE-PEPPER STEAK

Barbecue: Direct/High

Steaks of your choice, about 25mm thick

Three-peppercorn mixture

2 teaspoons black peppercorns
2 teaspoons white peppercorns
2 teaspoons Szechwan peppercorns
1/8 teaspoon ground allspice

Coarsely crush peppercorns and mix together with the allspice.

Trim excess fat from steaks and discard. Rub peppercorn mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Cook steaks over *Direct High* heat for 4-6 minutes each side or until cooked to your liking.

SAVOURY HERBED STEAK

Barbecue: Direct/High

Steaks of your choice, about 25mm thick

Savoury herb paste

1½ teaspoons dried basil leaves
1 teaspoon dried tarragon leaves
1 teaspoon dried chives
4 cloves garlic, minced

Combine the herbs and garlic; mash with fork to form a paste.

Trim excess fat from steaks and discard. Rub the paste onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Cook steaks over *Direct High* heat for 4-6 minutes each side or until cooked to your liking.

MARINATED PORTERHOUSE STEAK

Barbecue: Direct/Medium

Porterhouse steaks, about 15mm thick

For the marinade:

1/2 cup olive oil
1/3 cup soy sauce
1/4 cup red wine vinegar
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 clove garlic, minced
1/4 teaspoon freshly ground black pepper

Combine marinade ingredients in a shallow, non-metal container. Trim excess fat from the steaks and discard. Place the steaks in marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight. Remove steak from marinade and discard the marinade. Cook over *Direct Medium* heat for 4-6 minutes each side or until cooked to your liking.



AUSSIE BEEF BURGERS



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AUSSIE BEEF BURGERS

Hotplate: Direct/Medium

Burgers

500g lean minced beef
1 tablespoon olive oil
3 spring onions, chopped
1 teaspoon parsley, chopped
1 teaspoon oregano, chopped
1 egg beaten
Salt and pepper to taste
1 tablespoon white wine or sherry

Vegetable oil for hotplate

Combine all of the ingredients and mix them well. Shape the mixture into burgers and flatten them to the desired thickness. Refrigerate the burgers until you are ready to cook.

Reduce the heat to *Medium* and smear a little oil over the hotplate to prevent the burgers from sticking. Cook the burgers for 3-4 minutes each side or until cooked.

These burgers are delicious served in hamburger buns with onion rings, salad, eggs and bacon, and your choice of relish or sauce.

BARBECUED RUMP ROAST

Sear: High, Barbecue: Indirect/Medium

Rump Steak 5-6cm thick
Oil

Brush the rump steak roast with oil. Place it on the barbecue and sear on *High* for 5 minutes each side. Then finish cooking by roasting for 20-30 minutes or until cooked. Slice the roast into individual steaks and serve.



GAUCHO GRILL
WITH CHIMICHURRI SAUCE



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GAUCHO GRILL WITH CHIMICHURRI SAUCE

Barbecue: Direct/Medium and Indirect/Medium

700g chicken pieces, bone-in
700g smoked German sausages
700g of sirloin steaks, 20mm thick

For the chimichurri sauce:

1 cup olive oil
¼ cup malt vinegar
⅓ cup minced parsley
¼ cup minced onion
4 cloves garlic, minced
2 teaspoons dried oregano leaves
2 bay leaves
¼ teaspoon cayenne pepper
½ teaspoon freshly ground black pepper

In a medium bowl combine the chimichurri sauce ingredients. Let stand, covered, at room temperature for 8 hours or overnight.

Reserve some of the sauce in a separate bowl to serve with the grilled meat.

Drizzle the sauce over the meat and poultry and rub it into all surfaces. Cook the chicken over *Indirect Medium* until tender and juices run clear, 15 - 25 minutes each side. Cook the sausages over *Indirect Medium* for 12-15 minutes each side or until they are browned all over. Cook the steak over *Direct Medium* heat until medium rare, about 6 minutes each side. Serve the meat and poultry with the reserved chimichurri sauce. Serves 8.

BARBECUED BUTTERFLIED LEG OF LAMB

Sear: High, Barbecue: Indirect/Medium

1 boned leg of lamb opened flat

For the baste:

3 cloves garlic, pressed
2 tablespoons vegetable oil
½ cup dry sherry
1 teaspoon cumin
1 tablespoon chopped fresh rosemary
Juice of ½ lemon
Salt and pepper to taste

With a sharp knife, trim the lamb of excess fat and slice any thick parts so it can be opened out to make the meat a more even thickness. Skewer right through the meat lengthways with two or three metal skewers. This will help prevent the meat from curling during cooking.

To make the baste:

Combine all of the ingredients and mix them well. Coat the lamb liberally with the baste on both sides. Allow it to stand for at least 1 hour covered in the refrigerator.

Sear the lamb on *High* for 3 minutes skin side up. Do not turn the lamb but finish cooking indirect on *Medium* for 35-45 minutes or until cooked to your liking. Baste once or twice during the cooking time. Serves 4-6.



SPICY LAMB KABOBS



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SPICY LAMB KABOBS

Barbecue: Direct/Medium

Lamb fillet, trimmed and cut into 25mm cubes

For the marinade:

- ½ cup olive oil
- ¼ cup red wine vinegar
- 1 tablespoon lemon juice
- 2 tablespoons grated orange rind
- 1 spring onion, chopped
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves

Combine the marinade ingredients in a shallow dish.

Add the lamb. Refrigerate, covered, for 4 to 6 hours. Drain the lamb; reserve marinade. Pour reserved marinade into a small saucepan. Bring to the boil for 1 minute.

Arrange the lamb on skewers. Cook the lamb over *Direct Medium* heat, for about 5 minutes each side, basting with the reserved marinade once during cooking.

PECAN-STUFFED PORK CHOPS

Sear: High, Barbecue: Indirect/Medium

Loin pork chops (pork loin specially cut, 1 per person)
Vegetable oil

For the stuffing:

- ½ cup coarsely chopped pecans
- ¼ cup sliced spring onions
- ¼ cup chopped green capsicum
- 3 tablespoons butter
- ¼ teaspoon dried rosemary leaves
- ⅛ teaspoon white pepper
- 2 cups cubed stale whole wheat bread
- ⅓-½ cup chicken broth

In a small frying pan, sauté pecans, onions and green capsicum in butter until onions are tender; stir in rosemary and pepper and sauté 1 minute longer. Combine pecan mixture and bread cubes in medium bowl; toss with enough chicken broth just to moisten.

In advance ask your butcher to cut pork chops about 30mm thick. Have the butcher remove the bone, trim the chops of excess fat and cut pockets in each of them suitable for stuffing.

Spoon the stuffing into the pockets and secure edges with poultry pins. Brush the chops with oil on both sides and sear them over *Direct High* heat for 4 minutes each side. Continue cooking over *Indirect Medium* heat until well cooked (about 8 to 10 minutes). Remove the poultry pins before serving.



BARBECUED CHICKEN WITH
MANDARIN RICE STUFFING



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BARBECUED CHICKENS

Roast

2 or 3 small whole Chickens
Olive Oil
Paprika

Rinse chickens and pat dry with paper towels. Brush chickens lightly with olive oil; sprinkle with paprika and season to taste. Roast until cooked and golden (about 1-1¼ hours).

OPTIONAL MANDARIN RICE STUFFING

Indirect/Medium

¼ cup slivered almonds
2 tablespoons chopped celery
1 small spring onion, thinly sliced
2 tablespoons butter
1 can (300g) Mandarin orange segments, well-drained
2 tablespoons orange juice concentrate
2 cups cooked rice

To make the rice: Sauté almonds, celery and onion in butter in small skillet until almonds are lightly toasted.

Combine almond mixture, orange segments, orange juice concentrate, and rice, tossing to mix.

Rinse chickens and pat dry with paper towels. Stuff chickens with rice mixture and tie legs with string.

Brush chickens lightly with oil; sprinkle with paprika. Barbecue over *Indirect Medium* heat until the stuffing reaches 74°C and the juices run clear, about 1 hour 15 minutes.

Remove chickens from the cooking grill and arrange on serving platter.

TANDOORI CHICKEN PIECES

Roast

1.5kg chicken pieces
½ cup chopped chutney
1 medium cucumber, sliced

For the marinade:

2 cups plain yogurt
1 tablespoon minced ginger
2 cloves garlic, minced
2 teaspoons paprika
1½ teaspoons ground cinnamon
1 teaspoon ground cumin
1 teaspoon coriander seeds, crushed
¼ teaspoon ground cloves
½ teaspoon salt
½ teaspoon white pepper

Combine all of the marinade ingredients in a shallow baking dish and mix well. Rinse the chicken pieces and pat dry with paper towels. Add the chicken pieces to the marinade, turning to coat each side. Refrigerate, covered for 6 hours or overnight. Remove the chicken pieces from marinade and reserve the marinade. Pour the reserved marinade into a small saucepan and bring to the boil for 1 minute.

Roast the chicken pieces, skin side up, until the chicken is tender and juices run clear (40 to 60 minutes, depending upon the size of the pieces). Baste the chicken pieces with the reserved marinade during the last 20 minutes of cooking.

Serve the chicken with chutney and sliced cucumber.



CHICKEN FAJITAS



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CHICKEN FAJITAS

Barbecue: Direct/Medium

6 boneless, skinless chicken breast halves, about 170g each

For the marinade:

¼ cup olive oil
3 tablespoons fresh lime juice
2 tablespoons red wine vinegar
2 tablespoons finely chopped onion
1 clove garlic, minced
½ teaspoon sugar
½ teaspoon dried oregano leaves
¼ teaspoon salt
¼ teaspoon freshly ground black pepper
⅛ teaspoon ground cumin

1 red onion, cut into 10mm slices
4 plum tomatoes, cut into 10mm slices
1 red or yellow capsicum, stem and seeds removed and cut into quarters
6 large flour tortillas
1 avocado, sliced
Salsa

In a shallow, non-metal container combine the marinade ingredients. Rinse the chicken and pat dry with paper towels. Add the chicken to the marinade, turning to coat each side. Cover and refrigerate for 4 hours, turning occasionally.

Remove the chicken breasts from the marinade and discard the marinade. Cook the chicken breasts, onion slices, tomato slices, and capsicum quarters over *Direct Medium* heat until the chicken is cooked and the vegetables are tender. The chicken and onion will take 4 to 6 minutes each side and the tomato and capsicum will take 3 to 4 minutes each side. Wrap the tortillas in foil and heat for about 1 minute. Cut the capsicum into strips and slice the chicken. Place the chicken, onion, tomatoes, capsicum and avocado in warm tortillas and roll up to eat. Serve with salsa.

BARBECUED CHICKEN PITAS

Barbecue: Direct/Medium

6 skinless chicken breasts

2 tablespoons fresh lime juice
⅛ teaspoon salt
⅛ teaspoon freshly ground black pepper
⅛ teaspoon crushed red pepper
3 tablespoons mayonnaise
½ teaspoon dried herb mixture
3 whole wheat pita breads, halved
1½ cups leaf lettuce, washed, dried and shredded
2 tomatoes, sliced

Rinse the chicken and pat dry with paper towels. Brush the chicken breasts with lime juice and sprinkle with salt, pepper and crushed red pepper. Rub well into the surface and allow to stand for 5 minutes. Barbecue over *Direct Medium* heat until chicken is cooked, 4 to 6 minutes each side. While the chicken is cooking, mix together the mayonnaise and dried herbs. Once cooked thinly slice the chicken breasts. Slit pitas and spread the mayonnaise mixture on the inside. Fill each half with equal amounts of lettuce, tomato and sliced chicken.

Safety tip.

If a sauce is to be basted on meat during cooking, divide the sauce in two, use one part for basting and the other for serving at the table.

Warning: always boil marinades for at least 1 minute if they have been used with raw meats, fish, or poultry before using as a baste or sauce.



BARBECUED SNAPPER WITH
ROASTED PEPPER VINAIGRETTE



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BARBECUED SNAPPER WITH ROASTED PEPPER VINAIGRETTE

Barbecue: Direct/Medium

Snapper steaks, 1 per person, about 25mm thick
Extra-virgin olive oil
Salt
Freshly ground black pepper

For the vinaigrette:

3 capsicums, preferably red, yellow and orange
3 tablespoons extra-virgin olive oil
2 tablespoons fresh orange juice
2 tablespoons finely chopped Italian parsley
1 tablespoon fresh lemon juice
½ teaspoon minced garlic
½ teaspoon ground cumin
¼ teaspoon salt
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce

Well in advance cook the capsicums over *Direct High* heat until the skins are evenly charred on all sides, 10 to 12 minutes, turning every 3 to 4 minutes.

Remove them from the barbecue and place in a paper bag; close tightly. Let them stand for 10 to 15 minutes to steam off the skins. Remove the capsicums from the bag and peel away the charred skins. Cut off the tops and remove the seeds. Cut the capsicums into 5mm strips and set aside. In a medium bowl, whisk together the remaining vinaigrette ingredients. Add the capsicum and set aside for up to 24 hours.

Lightly brush or spray the snapper steaks with olive oil. Season them with salt and pepper to taste. Cook them over *Direct Medium* heat until the flesh is opaque in the centre, 2½ to 3½ minutes each side. Serve the snapper steaks with the roasted pepper vinaigrette spooned over the top.

GRILLED FRESH TUNA

Barbecue: Direct/Medium

Fresh tuna steaks, one per person, 25mm thick
Olive oil
1½ tablespoons snipped parsley

For the dressing:

6 tablespoons olive oil
2 tablespoons fresh lemon juice
Salt
Freshly ground black pepper

In a small bowl combine the dressing ingredients with salt and pepper to taste.

Set aside. Brush the tuna steaks with olive oil, thoroughly coating all surfaces. Cook over *Direct Medium* heat until opaque throughout and firm to the touch, about 4 to 5 minutes each side. Add the parsley to the dressing, mix well and drizzle a little over each steak.



SALMON STEAK KYOTO



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SALMON STEAK KYOTO

Barbecue: Direct/Medium

Salmon steaks, one per person, about 25mm thick
Olive oil

For the marinade:

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons olive oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon spring onion, minced
- 1 clove garlic, minced
- 1/2 teaspoon minced ginger root

In a shallow, glass baking dish, combine the marinade ingredients. Add the salmon and turn to coat each side. Cover and refrigerate for 30 to 60 minutes. Remove the salmon and reserve the marinade. Pour the reserved marinade into a small saucepan. Bring to the boil for 1 minute. Lightly brush or spray salmon with oil. Cook the salmon over *Direct Medium* heat until fish is tender and flakes with a fork, about 3 to 5 minutes each side, depending upon thickness of fish. Brush the salmon with the marinade once halfway through cooking.

PRAWN KABOBS WITH CURRY BUTTER

Barbecue: Direct/High

16 to 20 large green prawns (700g to 1kg), peeled and de-veined
Olive oil
Lime or lemon wedges
Fresh dill or parsley sprigs

For the curry butter:

- 1/2 cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon snipped fresh dill
- 1 to 1 1/2 teaspoons curry powder
- Dash garlic powder

Melt the butter in a small saucepan over medium-high heat. Stir in the onion, dill, curry powder, and garlic powder; cook for 5 minutes.

Thread the prawns on skewers, leaving space in between the pieces. Lightly brush the prawns with olive oil.

Barbecue the prawns over *Direct High* heat until the prawns turn pink and are tender, 1 to 3 minutes each side. Brush the prawns with the curry butter once during cooking.

Garnish the prawns with lime wedges and dill and serve.



ROASTED TOMATOES STUFFED
WITH RATATOUILLE

ROASTED TOMATOES STUFFED WITH RATATOUILLE

Barbecue: Direct/Medium and Indirect/Medium

4 large, ripe tomatoes
Salt

For the stuffing:

1 medium red onion, sliced
1 medium red capsicum, stem and seeds removed, cut into flat pieces
1 medium zucchini, sliced lengthwise
Extra-virgin olive oil
Freshly ground black pepper
 $\frac{2}{3}$ cup grated mozzarella cheese
1 tablespoon finely chopped fresh basil
1 teaspoon balsamic vinegar

Cut a 10mm slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato) to within 10mm of the skin. With a teaspoon, scoop out the tomato flesh, leaving about 10mm of flesh attached to the skin. Discard the juice and seeds to make room for the stuffing. Lightly salt the inside of the tomatoes and place them, cut side down, on a plate lined with paper towels.

To make the stuffing: Lightly brush or spray the onion, pepper, and zucchini with olive oil. Season with salt and pepper to taste. Cook over *Direct Medium* heat until tender, about 4 to 5 minutes each side for the onions and about 3 to 4 minutes each side for the peppers and zucchini. Transfer the cooked vegetables to a cutting board and chop them into 10mm pieces. In a bowl, combine the cooked vegetables with the cheese, basil, and vinegar to create the vegetable stuffing.

Spoon the vegetable stuffing into the tomatoes. Barbecue the tomatoes over *Indirect Medium* heat until the cheese is melted and the vegetables are warm, 8 to 12 minutes.
Serve immediately.

GRILLED RED CAPSICUM STUFFED WITH MOZZARELLA

Barbecue: Indirect/Medium

1 small loaf crusty Italian bread
3 tablespoons olive oil
3 medium sweet red capsicums
1 cup fresh mozzarella cheese, cut into small cubes
1½ teaspoons dried basil
1 clove garlic, finely chopped
1 tablespoon olive oil
Salt
Freshly ground black pepper

Thinly slice bread, remove crusts and cut into enough 10mm croutons to make 1 cup. Warm the olive oil in a frypan, add the croutons, and sauté until golden; drain on paper towels. Cut tops off capsicums about 10mm from top, and reserve tops. Carefully remove seeds and membranes. In a bowl combine croutons, mozzarella, basil, garlic and oil. Mix well, adding salt and pepper to taste. Stuff capsicums with mixture, replace tops and secure with toothpicks. Place capsicums on the cooking grill, top sides up, and cook over *Indirect Medium* heat until capsicums are soft, but still hold their shape, 12 to 15 minutes. Remove tops and cut in half lengthwise.



SWEET CORN IN HUSKS



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SWEET CORN IN HUSKS

Barbecue: Direct/Medium

Trim excess silk off end of the corn with kitchen scissors.

Place the corn in a deep container; cover the corn with cold water and soak at least 1 hour. When ready to cook, remove the corn from water; shake to remove excess water.

Cook the corn over *Direct Medium* heat for about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

GRILLED STUFFED POTATOES

Indirect/Medium

- 3 extra large washed potatoes
- 3 tablespoons softened butter or margarine
- 2 egg yolks
- ½ cup sour cream
- 1 tablespoon snipped chives
- ¾ teaspoon salt
- 2 tablespoons grated sharp cheddar cheese
- ¼ cup broccoli flowerets

Wash and dry the potatoes. Prick the potatoes with fork. Cook over *Indirect Medium* heat until done, about 1¼ hours.

Allow potatoes to partially cool. Halve the potatoes lengthwise. Carefully scoop out pulp, reserving 6 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream; mix with potatoes, chives and salt. Mound mixture into reserved shells. Heat stuffed shells over *Indirect Medium* heat until potatoes are hot, about 10 minutes. Top each potato with cheese and continue to cook until cheese has melted. Garnish top with cooked broccoli flowerets before serving.

ZUCCHINI AND CAPSICUM

Barbecue: Direct/Medium

- 1 zucchini, cut into 15mm slices
- 1 yellow zucchini, cut into 15mm slices
- 4 small patty pan squash, halved
- 1 green capsicum, cut into 15mm strips
- 1 red capsicum, cut into 15mm strips
- 1 yellow capsicum, cut into 15mm strips

For the marinade:

- ⅔ cup olive oil
- ¼ cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- ½ teaspoon sugar
- ½ teaspoon dried basil leaves
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper

In a shallow, glass baking dish whisk the marinade ingredients together.

Place the vegetables in the marinade and turn to coat evenly. Let stand for 15 minutes. Drain vegetables and reserve the marinade. Arrange the vegetables on skewers.

Cook over *Direct Medium* heat until the vegetables are crisp and tender, 3 to 4 minutes each side, basting once with the reserved marinade.



PARADISE GRILLED

PARADISE GRILLED

Barbecue: Indirect/Medium

6 slices fresh pineapple, about 15mm thick each

For the glaze:

³/₄ cup fresh orange juice

1 tablespoon honey

1 tablespoon fresh lime juice

2 teaspoons corn meal

Cracked pepper

Vanilla ice cream

In a small saucepan combine the glaze ingredients and whisk until smooth. Slowly bring to the boil and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with the cracked pepper. Barbecue over *Indirect Medium* heat, 3 to 4 minutes each side. Serve each pineapple slice with ice cream and some of the glaze drizzled over the top. Serves 6.

BARBECUING GUIDE

The following cuts, thicknesses, weights, and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and how well done you like your meat. Two rules of thumb: Cook steaks, fish fillets, boneless chicken pieces, and vegetables using the Direct Method for the time given on the chart, turning once halfway through cooking. Cook roasts, whole poultry, bone-in poultry pieces, whole fish, and other thicker cuts using the Indirect Method. Cooking times for beef and lamb are for MEDIUM unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef	Thickness/Weight	Approximate Cooking Time
Steak: Rump, porterhouse, Fillet, T-bone, or Sirloin	20mm thick 25mm thick 32mm thick	4 to 5 minutes each side Direct Medium 4 to 6 minutes each side Direct Medium 14 to 16 minutes (total) sear 5 minutes each side Direct High, and 2 to 3 minutes each side Indirect Medium
Veal loin chop	25mm thick	4 to 6 minutes each side Direct Medium
Kabob	25mm cubes	4 to 6 minutes each side Direct Medium
Beef burger	15mm thick	3 to 4 minutes each side Direct Medium
Rolled Sirloin roast	1.6kg to 1.8kg	60 to 80 minutes Indirect Medium
Roast fillet of beef	70-80mm thick	40 to 60 minutes Indirect Medium
Rib roast	90-100mm thick	1¼ to 1¾ hours Indirect Medium

Lamb	Thickness/Weight	Approximate Cooking Time
Chops loin or chump (trimmed of fat)	12mm to 15mm thick	4 to 6 minutes each side Direct Medium
Chops loin or chump (untrimmed)	12mm to 15mm thick	6 to 8 minutes each side on hot plate
Leg of lamb	1.8kg to 2.3kg	1½ to 2 hours Indirect Medium
Rib crown roast	1.4kg to 1.8kg	50 to 60 minutes Indirect Medium
Rack of lamb	450g to 680g	35 to 50 minutes Indirect Medium

Pork	Thickness/Weight	Approximate Cooking Time
Chop: rib, loin, or shoulder	20mm to 25mm thick 32mm to 38mm thick	10 to 15 minutes Direct Medium 14 to 18 minutes; sear 8 minutes Direct High, grill 6 to 8 minutes Indirect Medium
Loin chop, boneless	20mm to 25mm thick	10 to 12 minutes Direct Medium
Loin roast: blade, sirloin, or centre rib	1.4kg to 2.3kg	1¼ to 1¾ hours Indirect Medium
Ribs: country-style, baby back or spareribs	1.4kg to 1.8kg	1½ to 2 hours Indirect Medium
Tenderloin, whole	340g to 450g	25 to 30 minutes Indirect Medium

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken breast		5 to 6 minutes each side Direct Medium
Chicken thigh		8 to 10 minutes Direct Medium
Chicken pieces, bone-in breast/wing		40 to 60 minutes Indirect Medium
Chicken pieces, bone-in leg/thigh		40 to 60 minutes Indirect Medium
Chicken, whole	1.6kg to 2.3kg	1 to 1½ hours Indirect Medium
Turkey, whole, un-stuffed	4.5kg to 5kg	1¾ to 2 hours Indirect Medium
	5.5kg to 6.4kg	2 to 2½ hours Indirect Medium
	6.8kg to 7.7kg	2¾ to 3 hours Indirect Medium
	8kg to 10kg	3½ to 4 hours Indirect Medium
Turkey breast, bone-in	1.8kg to 2.3kg	1 to 1½ hours Indirect Medium

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	6mm to 13mm thick	3 to 5 minutes Direct Medium
	13mm to 25mm thick	5 to 10 minutes Direct Medium
	25mm to 30mm thick	10 to 12 minutes Direct Medium
Fish, whole	450g	15 to 20 minutes Indirect Medium
	900g to 1.2kg	20 to 30 minutes Indirect Medium
	1.4kg	30 to 45 minutes Indirect Medium
Prawns		2 to 5 minutes Direct Medium
Scallops		3 to 6 minutes Direct Medium

Note: General rule for grilling fish: 4 to 5 minutes per 13mm thickness; 8 to 10 minutes per 25mm thickness.

Vegetables	Thickness/Weight	Approximate Grilling Time
Artichoke	whole	Steam 20 to 25 minutes;
	cut in half and grill	8 to 10 minutes Direct Medium
Asparagus		6 to 8 minutes Direct Medium
Capsicum, whole		10 to 12 minutes Direct Medium
Capsicum, halved or quartered		6 to 8 minutes Direct Medium
Chilli		7 to 9 minutes Direct Medium
Corn, husked		10 to 12 minutes Direct Medium
Corn, in husk		25 to 30 minutes Direct Medium
Eggplant	13mm slices	8 to 10 minutes Direct Medium
Eggplant, halved		12 to 15 minutes Direct Medium
Fennel	6mm slices	10 to 12 minutes Direct Medium

BARBECUING GUIDE

Vegetables	Thickness/Weight	Approximate Grilling Time
Garlic, whole		45 to 60 minutes Indirect Medium
Spring onion, whole		3 to 4 minutes Direct Medium
Leek		14 to 16 minutes Direct Medium
Mushroom: shiitake or button		8 to 10 minutes Direct Medium
Mushroom: portabello		12 to 15 minutes Direct Medium
Onion, halved		35 to 40 minutes Indirect Medium
Onion	13mm slices	8 to 12 minutes Direct Medium
Potato, whole		45 to 60 minutes Indirect Medium
Potato	13mm slices	14 to 16 minutes Direct Medium
Potato: new, halved		20 to 25 minutes Direct Medium
Pumpkin	1.4kg	1½ to 2 hours Indirect Medium
Pumpkin: butternut, halved		45 minutes to 1 hour
Squash: acorn	450g	40 to 45 minutes Indirect Medium
Squash: buttercup or butternut	900g	50 to 55 minutes Indirect Medium
Squash: yellow	13mm slices	6 to 8 minutes Direct Medium
Squash: yellow, halved		6 to 10 minutes Direct Medium
Sweet potato, whole		50 to 60 minutes Indirect Medium
Sweet potato	6mm slices	8 to 10 minutes Direct Medium
Tomato: garden	13mm slices	2 to 4 minutes Direct Medium
Tomato: garden, halved		6 to 8 minutes Direct Medium
Tomato: roma, halved		6 to 8 minutes Direct Medium
Tomato: roma, whole		8 to 10 minutes Direct Medium
Zucchini	13mm slices	6 to 8 minutes Direct Medium
Zucchini, halved		6 to 10 minutes Direct Medium



People fall in love with Weber®

DIGITAL/REMOTE MEAT THERMOMETER ... HOW IT WORKS.

The very latest in meat thermometers is the digital/remote version. It beeps to let you know when your roast is cooked to your liking. It doesn't even need to be near the barbecue; you can carry it around on your belt or leave it somewhere handy. This digital thermometer is marketed under the name 'Weber Barbecue Beeper'.

HOW IT WORKS

Suppose you're cooking a roast of tender veal and you like to cook it to medium.

Step 1. Select veal from the various meat choices on your digital receiver.

Step 2. Select medium from the cooking options offered.

Step 3. Insert the meat probe into the meat inside your barbecue. Attached to the probe is an insulated cable that leads to a digital transmitter. This is located outside your barbecue. The transmitter sends signals to the digital receiver. As long as the receiver is within 30 metres of the barbecue (if you walk out of range the portable digital receiver will beep) it will display the internal temperature in the centre of the meat. When the meat is nearly cooked, the receiver will beep four times. It's now time for you to make the gravy and to get the salads ready. A short time later, the receiver will give a continuous beep which indicates that your veal is perfectly cooked to medium.



Portable digital receiver

The portable digital receiver displays the type of roast (step 1), the cooking options (step 2), the target temperature and the current temperature in the centre of the meat.

Insulated cable



Meat probe

The tip of the probe is inserted into the centre of the meat (step 3).

Digital transmitter

The Digital transmitter is connected to the probe by the insulated cable so that it can be located outside the barbecue.

BARBECUE AND FOOD SAFETY

- Trim excess fat from steaks, chops and roasts, leaving no more than 5mm of fat around the edge. Less fat is a virtual guarantee against unwanted flare-ups.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of the cooking grill. Any flames will quickly subside. After flames subside, relight the barbecue and continue cooking. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.
- Do not line the funnel-shaped bottom tray with foil. This could prevent barbecue fat from flowing into the aluminium drip tray below.
- Make sure the funnel shaped bottom tray and the drip tray are always clean and free from debris.
- Barbecues radiate a lot of heat, so always keep the barbecue at least 1 metre away from any combustible materials, including the house, garage, deck rails, etc. Never use a barbecue indoors or under an enclosed patio.
- When you've finished cooking, turn off all the burners and the tap on the gas bottle or source.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling raw meat, fish or poultry.
- Remember, thaw meat, fish and poultry in the refrigerator, never at room temperature.
- Never spray or brush oil on a hot cooking grill. Oil the food instead.
- Never place cooked food on the same platter that the raw food was placed on.
- Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 minute before using as a baste or sauce.



People fall in love with Weber®



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All Weber® gas barbecues are covered by a limited lifetime warranty, except the Weber Q®'s which have a 5 year warranty. All Weber® charcoal barbecues are covered by a limited 10 year warranty (Compact model 5 years). Details included in your barbecue Owner's Manual.

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